

LAB. # - Reg. # 32,004

AJZ:jmm

VERSION WITH MARKINGS TO SHOW CHANGES MADE

Claims 6-11 have been amended as follows:

6. (Amended) Method according to claims 4 ~~or~~ 5, whereby the obtained food product contains at least 10 ppm of olive derived phenolic compounds.

7. (Amended) Method according to ~~any one of~~ claims 4-6, whereby the food product is a vegetable oil, preferably an olive oil.

8. (Amended) Method according to claim 84, whereby the olive solid matter is allowed to soak in the oil for at least one minute and then is separated from the oil.

9. (Amended) Method according to ~~any one of~~ claims 4-6, whereby the food product is chosen from a group consisting of a spread, a salad dressing, mayonnaise or a sauce.

10. (Amended) Food product obtainable by the method according to ~~any one of~~ claims 4-9.

11. (Amended) Food product prepared with the oil obtainable by the method according to claims 7 ~~or~~ 8.